§184.1330 Acacia (gum arabic).

- (a) Acacia (gum arabic) is the dried gummy exudate from stems and branches of trees of various species of the genus *Acacia*, family Leguminosae.
- (b) The ingredient meets the specifications of the "Food Chemicals Codex," 3d Ed. (1981), p. 7, which is in-

corporated by reference. Copies may be obtained from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or may be examined at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408.

(c) The ingredient is used in food under the following conditions:

MAXIMUM USAGE LEVELS PERMITTED

Food (as served)	Percent	Function
Beverages and beverage bases, § 170.3(n)(3) of this chapter.	2.0	Emulsifier and emulsifier salt, § 170.3(o)(8) of this chapter; flavoring agent and adjuvant, § 170.3(o)(12) of this chapter; formulation aid, § 170.3(o)(14) of this chapter; sta-
Chewing gum, § 170.3(n)(6) of this chapter	5.6	bilizer and thickener, § 170.3(o)(28) of this chapter. Flavoring agent and adjuvant, § 170.3(o)(12) of this chapter; formulation aid, § 170.3(o)(14) of this chapter; humectant, § 170.3(o)(16) of this chapter; surface-finishing agent, § 170.3(o)(30) of this chapter.
Confections and frostings, $\S170.3(n)(9)$ of this chapter.	12.4	
Dairy product analogs, § 170.3(n)(10) of this chapter	1.3	Formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.
Fats and oils, § 170.3(n)(12) of this chapter	1.5	Formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.
Gelatins, puddings, and fillings, § 170.3(n)(22) of this chapter.	2.5	Emulsifier and emulsifier salt, § 170.3(o)(8) of this chapter; formulation aid, § 170.3(o)(14) of this chapter.; stabilizer and thickener, § 170.3(o)(28) of this chapter.
Hard candy and cough drops, § 170.3(n)(25) of this chapter.	46.5	Flavoring agent and adjuvant, § 170.3(o)(12) of this chapter; formulation aid, § 170.3(o)(14) of this chapter.
Nuts and nut products, § 170.3(n)(32) of this chapter	8.3	Formulation aid, § 170.3(o)(14) of this chapter; surface-finishing agent, § 170.3(o)(30) of this chapter.
Quiescently frozen confection products	6.0	Formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.
Snack foods, § 170.3(n)(37) of this chapter	4.0	Emulsifier and emulsifier salt, § 170.3(o)(8) of this chapter; formulation aid, § 170.3(o)(14) of this chapter.
Soft candy, § 170.3(n)(38) of this chapter	85.0	Emulsifier and emulsifier salt, § 170.3(o)(8) of this chapter; firming agent, § 170.3(o)(10) of this chapter; flavoring agent and adjuvant, § 170.3(o)(12) of this chapter; formulation aid, § 170.3(o)(14) of this chapter, humectant, § 170.3(o)(16) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter; surface-finishing agent, § 170.3(o)(30) of this chapter.
All other food categories	1.0	

- (d) [Reserved]
- (e) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[42 FR 14653, Mar. 15, 1977, as amended at 42 FR 55205, Oct. 14, 1977; 49 FR 5612, Feb. 14, 1983; 53 FR 5766, Feb. 26, 1988]

§184.1333 Gum ghatti.

(a) Gum ghatti (Indian gum) is an exudate from wounds in the bark of

Anogeissus latifolia, a large tree found in the dry deciduous forests of India and Ceylon.

- (b) The ingredient complies with the following specifications:
- (1) Viscosity of a 1-percent solution. Not less than the minimum or within the range claimed by the vendor.
- (2) Limits of impurities—(i) Arsenic (as AL). Not more than 3 parts per million (0.0003 percent);